

ROTTERDAM 0 6/28/2002 Bar Harbor ME. SCORE: **98**

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
2	Medical logs maintained	0
Site: MEDICAL		
Deduction Status: N		
Violation: ON 06/23/02 A PASSENGER WAS DISPENSED LOPERAMIDE. THIS INDIVIDUAL WAS NOT LISTED IN THE STANDARDIZED GASTROINTESTINAL ILLNESS LOG.		
Recommendation: 4.1.2.1.3 The log shall list: (1) All reportable cases of gastrointestinal illness; (2) All passengers and crew members who are dispensed antidiarrheal medication from the master of the vessel, the medical staff, or other designated staff.		
Action: This was an oversight. Ship's medical staff has been directed to include all sales of antidiarrheal medications in the GIS log.		
Item No.	Description	Points Deducted
7	PW system protection cross-connections, backflow; Disinfection	0
Site: POTABLE WATER		
Deduction Status: N		
Violation: POTABLE WATER TANK 1 PS WAS DISINFECTED USING 6 PPM CHLORINE FOR 24 HOURS ON 05/27/02.		
Recommendation: 5.3.4.1.4 Disinfection following potential contamination shall be accomplished by increasing free residual halogen to at least 50 mg/L (ppm) throughout the affected area and maintaining this concentration for 4 hours.		
Action: Sips' engineering staff has been re instructed on correct disinfect ion procedures.		
Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0
Site: UPPER DINING ROOM PANTRY		
Deduction Status: N		
Violation: A PRESSURE TYPE BACKFLOW PREVENTER WAS NOT PROVIDED ON WATER LINES TO THE COFFEE MACHINE.		
Recommendation: 5.7.1.2.1 Backflow preventers shall be installed when air gaps are impractical or when water under pressure is required.		
Action: It will be installed.		

Site: POTABLE WATER		
Deduction Status: N		
Violation:	THE REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTION DEVICES ON THE INTERNATIONAL SHORE CONNECTIONS USED FOR THE FIRE SUPPRESSION SYSTEM HAVE NOT BEEN TESTED. THE POTABLE WATER LINES IN THE ENGINE WORK SHOP, GARBAGE ROOM, LAUNDRY ROOM, LIDO POOL ROOM, AND THE POTABLE WATER LINE DIAGONALLY ACROSS FROM FIRE STATION C.05 IN THE ENGINE ROOM HAVE NOT BEEN STRIPED BLUE AS REQUIRED. BACKFLOW PREVENTION DEVICES WERE NOT PROVIDED AT THE HOSE CONNECTIONS IN THE ENGINE WORK SHOP, AND DIAGONALLY ACROSS FROM FIRE STATION C.05 IN THE ENGINE ROOM.	
Recommendation:	5.7.2.2.2 Backflow prevention devices requiring testing, for example reduced pressure backflow preventer and double check valves with test cocks, shall be inspected and tested with a test kit at least annually. Test results showing the pressure differences on both sides of the valves shall be maintained for each device. 5.7.2.2.3 The inspection and test results for backflow preventers shall be retained for at least 12 months and shall be available to the VSP for review during inspections. 5.3.2.1.1 Potable water piping shall be painted light blue or striped with 15 cm (6 inches) light blue bands or a light blue stripe at fittings on each side of partitions, decks, and bulkheads and at intervals not to exceed 5 m (15 feet) in all spaces, except where the decor would be marred by such markings. 5.7.1.2.1 Backflow preventers shall be installed when air gaps are impractical or when water under pressure is required.	
Action:	RPZ units on international shore connections will be tested. Potable water lines have been striped blue. Backflow preventors are not need because this is technical water not potable water.	
Item No.	Description	Points Deducted
9	Swimming pools / spas halogen residuals	0

Site: WADING POOL	
Deduction Status: N	
Violation:	THE BROMINE RESIDUAL FOR THE WADING POOL HAS NOT BEEN TESTED. THE WADING POOL IS UNDER THE SAME DISINFECTION AND FILTRATION SYSTEM AS THE LIDO POOL. RECORDS OF TESTING FOR HALOGEN RESIDUAL WERE AVAILABLE FOR THE LIDO POOL.
Recommendation:	6.2.2.1.1 A free residual halogen of >1.0 and <3.0 mg/L (ppm) shall be maintained in recirculated swimming pools. 6.1.1.2.3 No bathers shall be allowed to use the pool before a free residual halogen of 1.0 mg/L (ppm) is achieved.

Action:		The bromine level in the wading pool is tested at the same point that the main pool is tested. There is no requirement to test this separately.
Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0
Site:		WADING POOL
Deduction Status:		N
Violation:		VERFIY THAT THE DRAIN COVER FOR THE WADING POOL IS ANTI-VORTEX.
Recommendation:		6.4.1.2.2 Anti-vortex drain covers shall be provided on swimming pools and whirlpool spas.
Action:		We will investigate.
Item No.	Description	Points Deducted
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	0
Site:		LIDO BUFFET
Deduction Status:		N
Violation:		ALTHOUGH TIME WAS BEING USED AS A CONTROL, AND A FOOD LOG WAS BEING MAINTAINED, A WRITTEN TIME CONTROL PLAN WAS NOT AVAILABLE AND SOME STAFF DID NOT UNDERSTAND THE SYSTEM. TEMPERATURES ON THE BUFFET WERE INADEQUATE FOR A SYSTEM WHERE TEMPERATURE IS USED AS THE CONTROL, FOR EXAMPLE; - SOFT BOILED EGGS WERE TESTED AT 114°F, PORT SIDE - CREAM OF WHEAT WAS TESTED AT 133°F, STARBOARD SIDE - COTTAGE CHEESE (VERY SMALL AMOUNT) WAS TESTED AT 54°F, PORT SIDE - PANCAKE MIX WAS TESTED AT 45°F, STARBOARD SIDE
Recommendation:		7.3.5.3.5 If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption: (1) The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control; (2) The food shall be cooked and served, served if ready-to-eat, or discarded, within 4 hours from the time when the food is removed from temperature control; and (3) The food in unmarked containers or packages or marked to exceed a 4 hour limit shall be discarded. 7.3.5.3.6 Written procedures that ensure compliance with these guidelines shall be maintained on the vessel and made available to the VSP, upon request. When temperature is used as the control, the following must be applied; 7.3.5.3.1.1 Potentially hazardous food shall be maintained: (1) At 60°C (140°F) [roasts 54°C (130°F)] or above; or (2) At 5°C (41°F) or less.

Action:	<p>A written time plan is available. It is as follows:</p> <p>4.12 Time Used as a Public Health Control</p> <p>If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption:</p> <p>The food shall be marked or otherwise identified to indicate the time that is four (4) hours past the point in time when the food is removed from temperature control. It is recommended that this be accomplished by one of two methods.</p> <p>In the Lido time may be used as a public health control on items that are difficult to maintain the correct product temperature.</p> <p>A log (Appendix) must be maintained indicating the description of the product, date, and the time the product reached a temperature of above 41°F. (5°C.), the expiration time when the product would reach the four (4) hour limit and the use and location of the food. These procedures and log must be maintained on the vessel and made available to the VSP upon request.</p> <p>The food shall be cooked and served, served if ready-to-eat, or discarded, within four (4) hours from the time the food is removed from temperature control.</p> <p>The food in unmarked containers or packages, or marked to exceed a four (4)hour limit shall be discarded.</p>
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Site: LIDO GALLEY		
Deduction Status: N		
Violation: SAUSAGE IN THE HOT CABINET ON THE PORT SIDE WAS TESTED AT 124°F.		
Recommendation: 7.3.5.3.1.1 Potentially hazardous food shall be maintained: (1) At 60°C (140°F) [roasts 54°C (130°F)] or above,; or (2) At 5°C (41°F) or less.		
Action: Sausage was thrown away during the inspection. Personnel in the area has been re instructed about the correct temperature of food before being put out in service		
Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0
Site: PETTY OFFICERS' MESS		
Deduction Status: N		

Violation:	A STAINLESS STEEL MILK JUG WAS BEING USED IN THE MILK DISPENSER INSTEAD OF THE SINGLE USE BOXES WITH BLADDERS AND THE INTERIOR OF THE CONTAINER WAS NOT CLEAN.
Recommendation:	7.3.3.2.1(3) Food shall be protected from cross-contamination by: (3) Cleaning and sanitizing equipment and utensils. Always utilize appropriate dispensing boxes with bladders for milk dispensers.
Action:	The stainless steel milk jug has been taken out and is not being used anymore. We are using now the standard 5 gallon carton boxes

Site:	LIDO BUFFET STARBOARD AND PORT
Deduction Status:	N
Violation:	THE BOWLS OF BROWN SUGAR AND RAISINS WERE NOT PLACED UNDER THE SNEEZE GUARD.
Recommendation:	7.3.3.6.1 Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.
Action:	Bowls are now being placed under the sneeze guards.

Site:	LIDO BUFFET SERVICE
Deduction Status:	N
Violation:	A PAN OF FLOUR WAS NOT LABELED.
Recommendation:	7.3.3.2.3 Working containers holding food or food ingredients that are removed from their original packages for use on the vessel, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
Action:	A label has been put on the pan of flour and personnel in the area has been re instructed about the usage of day labels

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site:	CHILD ACTIVITY CENTER - SKY BAR
Deduction Status:	N
Violation:	THE REFRIGERATOR IN THE KITCHENETTE WAS NOT WORKING, AND DID NOT HAVE AN "OUT OF ORDER SIGN" POSTED.
Recommendation:	Provide " OUT OF ORDER SIGNS" for all food service equipment that is not in working order.
Action:	Sign will be placed on this unit. Please note: this is not a child activity

	center. It is an area of the ship that at times is used for youth programs.	
Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	0
Site:	UPPER DINING ROOM PANTRY	
Deduction Status:	N	
Violation:	THE WATER LINE TO THE COFFEE MACHINE WAS OF FLEXIBLE BRAIDED STAINLESS STEEL MATERIAL AND LEFT LYING ON THE COUNTER.	
Recommendation:	7.4.2.1.2 Nonfood-contact surfaces of equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Piping should be kept off counters to allow for proper cleaning.	
Action:	This flexible hose has been replaced by an easy cleanable stainless water pipe.	

Site:	PETTY OFFICERS' BAR	
Deduction Status:	N	
Violation:	HOLES WERE NOTED BELOW THE BAR ALONG STAINLESS STEEL UP RIGHTS WHERE PIPING LINES ENTER.	
Recommendation:	7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. Seal all such openings.	
Action:	Holes will be closed.	

Site:	LIDO ICE MACHINE	
Deduction Status:	N	
Violation:	A POROUS GASKET WAS NOTED ON THE UPPER PANEL OF THE ICE MACHINE. THIS GASKET WAS WET AND PORTIONS OF IT CAME APART WHEN RUBBED.	
Recommendation:	7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.	
Action:	This porous gasket has been removed after which the upper panel has been cleaned thoroughly; this part of the Ice Machine does not need a gasket.	
Item No.	Description	Points Deducted

22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0
Site: MAIN GALLEY - DISHWASHING AREA		
Deduction Status: N		
Violation: THE PRESSURE GAUGE FOR THE DISHWASHER WAS NOT WORKING PROPERLY.		
Recommendation: 7.5.2.1.2 Pressure measuring devices that display the pressures in the water supply line for the fresh hot water sanitizing rinse shall have increments of 7 kilopascals (1 pounds per square inch) or smaller and shall be accurate to ± 14 kilopascals (± 2 pounds per square inch) in the 100-170 kilopascals (15-25 pounds per square inch) range.		
Action: Gauge has been replaced.		
Item No.	Description	Points Deducted
24	Sanitizing rinse temperature, concentration, time	0
Site: MAIN GALLEY - GLASSWASHING AREA		
Deduction Status: N		
Violation: THE TEMPERATURE OF THE FINAL RINSE WAS INTERMITTANTLY OVER 200°F AND STEAM WAS COMING FROM THE FINAL RINSE DURING THESE TIMES.		
Recommendation: 7.5.6.1.2 In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90°C (194°F), or less than: (1) For a stationary rack, single temperature machine, 74°C (165°F); or (2) For all other machines, 82°C (180°F). (3) A utensil surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator shall be achieved. (4) The maximum temperature of 90°C (194°F), does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.		
Action: Temperature has been reduced.		
Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	0
Site: LIDO ICE MACHINE		
Deduction Status: N		
Violation: SLIGHT MOLD GROWTH WAS NOTED ON THE NON-FOOD CONTACT SURFACES OF THE ICE MACHINE.		
Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.		
Action: Ice machine has been cleaned and personnel in the area has been re instructed to do a better job at cleaning of the ice machine.		
Item No.	Description	Points Deducted

33	Decks / bulkheads / deckheads construction, repair, clean	0
Site: DRY STORES		
Deduction Status: N		
Violation: GAPS EXISTS ALONG BULKHEAD DECK JUNCTURES AND WHERE SEALANT IS PEELING OUT OF BULKHEAD DECKHEAD JUNCTURES.		
Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.		
Action: Gap will be closed.		
Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1
Site: FOOD SERVICE GENERAL		
Deduction Status: Y		
Violation: DECKING IN SEVERAL FOOD SERVICE AREAS HAD MISSING GROUTING AND CHIPPED FLOOR TILE.		
Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.		
Action: There is an ongoing program to maintain the decking. Areas noted during the inspection will be addressed.		

Site: LIDO DISHWASH/GLASSWASH		
Deduction Status: Y		
Violation: SLIGHT CORROSION WAS NOTED IN THE DECK SINK UNDER THE HANDWASH SINK.		
Recommendation: 7.7.4.1.8 Surfaces subject to routine splashes, spillage or other soiling during normal use shall have easily cleanable features.		
Action: A job order was submitted to have the corrosion removed and to have the deck sink repainted.		

Site: LIDO STARBOARD BEVERAGE STATION		
Deduction Status: Y		
Violation: THE DECK SINK WAS SOILED AND THE FINISH WAS PEELING.		
Recommendation: 7.7.4.1.8 Surfaces subject to routine splashes, spillage or other soiling during normal use shall have easily cleanable features. 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food		

	preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.
Action:	Deck sink was cleaned and a job order was submitted to have the finish repaired

Site:	LIDO-ELEVATOR
Deduction Status:	Y
Violation:	A SMALL SEAM WAS NOTED AROUND THE DECK PLATE. RESIDUAL SOFT SEALANT WAS NOTED ALONG A PORTION OF THIS SEAM.
Recommendation:	7.7.4.1.8 Surfaces subject to routine splashes, spillage or other soiling during normal use shall have easily cleanable features. If a sealant is used in this area it must dry to a hard durable finish.
Action:	A job order was submitted to have the seam replaced with hard sealant.

Site:	ICE CREAM PARLOR
Deduction Status:	Y
Violation:	THE DECK SINK AND THE DECK AROUND IT WERE SOILED UNDER THE DIPPER WELL. A UTILITY LINE DRAPED THE DECK IN THIS AREA MAKING CLEANING DIFFICULT.
Recommendation:	7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary. 7.7.4.1.7 Exposed utility service lines and pipes, including lines for fire detection and protection systems, shall be installed so they do not obstruct or prevent cleaning.
Action:	This utility line has been extended so all drainage of the above sink is going into the dipper well.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	1

Site:	MAIN GALLEY - POTWASHING AREA
Deduction Status:	Y
Violation:	HOT WATER LINES FROM THE AUTOMATIC POT WASHER AND OTHER LINES IN THE POTWASHING AREA WERE LEAKING AND WATER WAS POOLING ON THE DECK.
Recommendation:	7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.
Action:	Leak has been repaired.

Site: HAMBURGER GRILL		
Deduction Status: Y		
Violation: A LEAK WAS NOTED IN THE TECHNICAL SPACE UNDER THE STEAM TABLE.		
Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.		
Action: Leak has been repaired.		
Item No.	Description	Points Deducted
36	Lighting provided, shielded	0
Site: FOOD SERVICE GENERAL - LIGHTING		
Deduction Status: N		
Violation: LIGHTING LEVELS IN SEVERAL AREAS WAS TOO LOW, FOR EXAMPLE: - CREW MESS BUFFET LINE - 4 TO 11 FOOT CANDLES - PETTY OFFICERS' MESS BUFFET LINE - 10 FOOT CANDLES - VEGETABLE PREPARATION AT PULPER AREA - 7 TO 10 FOOT CANDLES - OCEAN BAR AT SERVICE COUNTER - 8 TO 14 FOOT CANDLES - PETTY OFFICERS' BAR SERVICE COUNTER - 10 FOOT CANDLES		
Recommendation: 7.7.5.1.1 The light intensity shall be at least 220 Lux (20 foot candles) on food preparation surfaces, and at a distance of 75 centimeters (30 inches) above the deck in food preparation areas, handwashing facilities, warewashing areas, equipment, and utensil storage, pantries, toilet rooms, and consumer self-service areas.		
Action: Light levels will be increased.		
Item No.	Description	Points Deducted
37	Rooms / equipment vented, humidity, condensation	0
Site: CREW GALLEY		
Deduction Status: N		
Violation: CONDENSATION WAS BUILDING UP AND DRIPPING FROM THE HOOD SYSTEM ABOVE THE SOUP KETTLES.		
Recommendation: 7.4.3.2.1 Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on bulkheads and deckheads.		
Action: A determination will be made to see if the ventilation can be increased.		
Item No.	Description	Points Deducted
41	Child Activity Centers facilities, diaper changing, operation	0
Site: VENTILATION		
Deduction Status: N		
Violation: THE CONDENSATE COLLECTION PAN WAS NOT ACCESSIBLE AT UNIT AP 7.5.01.		

Recommendation:	9.2.1.1.1 Air handling unit condensate drain pans and collection systems shall be accessible for inspection, maintenance, and cleaning.
Action:	This unit is the original design approved by VSP. It was not designed to have the pan accessible.
Site:	GENERAL COMMENTS
Deduction Status:	N
Violation:	THE ROTTERDAM WAS IN GOOD CONDITION AND THE SHIP'S CAPTAIN AND STAFF WERE VERY KNOWLEDGEABLE AND INVOLVED IN THE ONGOING SANITATION AND MAINTENANCE OF THE VESSEL. DOCUMENTATION WAS ALSO VERY GOOD.
Recommendation:	